

Humberside Scouts - Raywell Park

Risk Assessment



Location:	Site General - All	Activity / Task:	Use of cooking equipment (Indoor)
Date of Assessment:	07-Nov-05	Last Review:	Mar-21
		Reference:	RA/SG/05/1

Hazard / Harmful Effect	To Whom	Control Measures to reduce Risks	Proposed Actions to further reduce risk
Gas Explosion	All	Ensure all appliances are turned off when not in use	All equipment PAT tested annually for electrical safety
Electrocution	Users	Adequate supply of cleaning materials	- Employees to check equipment is within examination date
Scalds	Users	- sourced from specified suppliers	Evacuation instruction to be placed on notice board
Burns	Users	- used in accordance with manufacturer instruction	Minimise harmful substances used within building
Fire	All	- PPE available (to current EN standard)	Encourage users to hold Basic Food Hygiene certificate
Cuts	Users	Personal hygiene	
Slips / Trips / Falls	Users	Waste bins to be available and emptied regularly	
Bacteria spreading from unclean surfaces	Users	Regular cleaning of carpets and wooden flooring	
		Adequate lighting provided	
		Floors and walkways to be kept clear	
		No smoking within building	
		Annual servicing of fire extinguishers	
		Pointed objects (such as pins and knives) to be stored safely	
		Doors used for fire exits to be kept clear at all times	
		Damaged equipment to be marked and removed from service	
		Cleaning of kitchen appliances after use	
		Ensure regular emptying of 'Insect-o-cutor'	
		First Aid kit to be available on request	
		Ensure spillages are cleaned up immediately	
		Maintain good housekeeping	